

PUBLISHED THURSDAY MORNING,
By RUSSELL EATON.
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EZEKIEL HOLMES, Editor.

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Our Home, our Country, and our Brother Man.

HAYING—CURING CLOVER.

Our farmers have now nearly done their haying, and a great deal of excellent hay has been secured. We have noticed that many have adopted the mode which we recommended many years ago for curing clover. It formerly used to be the fashion to dry the clover in the sun until all the leaves and blossoms dropped off, and then house the stems.

Clover should be exposed to the sun very little indeed—enough to wilt it. The following, from the Boston Cultivator, over the signature of "S.," is a very good mode, although it varies some from the mode we recommended, in putting salt on while cooking it up. The writer above alluded to, says, in describing his neighbor's manner of curing clover—"he cuts until 11 or 12 o'clock; then from the swath he puts it in convenient sized cocks, having a boy with a pail of salt to strew in upon each fork full a little, say at the rate of 8 to 12 quarts to the ton. The next pleasant day put it in the barn. At feeding time, the clover heads will be found the same color they were when put in, (as he remarks) and why not, as well as salted cucumbers? A few tons cured in this way, last season, were eaten by his stock last winter, with much greater avidity than the best cured timothy or red top. He has practiced this mode two seasons, and intends to apply it to other grasses. With this system none of the leaves are lost, and he will sow clover more extensively than before."

It may be rather late in the season now to give directions for haying; but perhaps it will be remembered and practiced next year, and hereafter. Anything that will abridge the labor of haying, and at the same time make the fodder better, is valuable.

CUT OFF THE RUSTY TOPS.

It has been found, by the experience of last season, that the only preventive of the spread of the rust in potatoes is to cut their tops off. This arrests the disease, and oftentimes saves the crop. Mr. Rowse, of this town, informs us that he found some excellent potatoes at the table of a friend in Bath, who informed him that he raised them. During the season he found that the rusted or blighted, and, on examining them minutely, found them covered with insects. He mowed the tops off. At the usual time of digging potatoes, he thought he would try them and see if there were anything there worth the labor, when to his surprise he found an excellent crop, and which, when dug, preserved as well as any that he ever had. We tell the story as we had it, without pretending to say or know whether the insect blight which affected these potatoes, is the same which has been so destructive to other crops, or not.

FINE CROP OF WINTER WHEAT.

J. L. Child, Esq., of this town, has left specimens of his winter wheat in our office, which are very fine. He has about an acre, which was put into the ground last fall—has stood the past winter well, and promises to be an excellent crop. The seed was brought from Ohio. We do not know what particular variety of winter wheat it is.

Br. Drew, Editor of the Banner, informs us that he has succeeded in raising quite a crop of the white, winter Kloss wheat, which looks first rate. These experiments in winter wheat are gratifying.

POTATO ONIONS.

A writer in the Boston Cultivator gives an account of a crop of potato onions. Many people do not understand what is meant by "potato onions." They are a variety that are planted by being buried up in the ground like potatoes, and continue to grow and put out a cluster of onions during the season. They are decidedly an improvement in the onion business, and since the onion fly makes such havoc with the common onion, we think they will come into more general cultivation as soon as they are more generally known. The only objection to them is this: like potatoes, they require a large bulk of seed.

The following is his mode of cultivation:—

"We take land in a good state of cultivation, (not green sward,) manure liberally, with well rotted manure, plough it in from four to six inches deep, harrow well, draw drills 15 inches apart, 2 or 3 inches in depth, we use the Cultivator with 2 teeth, for the purpose, set the seed 10 or 12 inches apart in the drills, cover it from eight, keep the ground free from weeds, and hoe evenly. Each seed produces 2 tiers, the lower tier from 2 to 5 onions, each onion is at this time, June 30, from 1 to 3 inches in diameter. The upper or central tier from 3 to 7 onions 1-2 to 1-1-2 inches in diameter, these are, many of them, ripe, and are being detached from their hold in the ground by the tier below, they are to be used for seed. The lower tier will continue to grow until about the middle of July, and will average larger than the onions found in your market, and are very mild. There is growing on our farm 1-4 of an acre of these onions, and if the yield is not 125 bushels, or 5 hundred to the acre, we shall be disappointed."

MAINE FARMER.

A Family Paper; Devoted to Agriculture, Mechanic Arts, General Intelligence, &c.

VOL. XIV. AUGUSTA, THURSDAY, JULY 30, 1846. NO. 31.

NEW WORK ON HORTICULTURE.

We have received the first number of a new periodical, entitled the "Horticulturist, and Journal of Rural Arts and Rural Taste."

It is published by Luther Tucker, proprietor, at the Cultivator Office, Albany, and edited by A. J. Downing, of Newburgh, N. Y. We are glad to see that our friend, J. Brock, formerly editor of the "New England Farmer," has a hand in it. It is a large, broad 8vo., of 56 pages, and full of interesting information to everybody. We say everybody, for everybody is, or ought to be, interested in the cultivation of the earth, and the improvement of the art of raising fruits, flowers and other crops.

This number is rich in communications from experienced men—in plates and cuts of fruits and flowers and buildings, and in editorial matter and selections, containing valuable information. We should be pleased to show it to those of our neighbors who take pleasure in these matters, and happy to send on a few hundred names of subscribers. The price is \$3 per annum. It comes out on the first of every month, and will form a volume containing 600 pages.

We copy the following from it, which will tell you how to raise Asparagus as large as a "hoe handle."

HOW TO RAISE "GIANT" ASPARAGUS.

Mr. Editor.—There are sold in the seed-stores, several sorts of Asparagus, which claim to grow to unusual size, and produce giant stalks. I have bought and planted these sorts, and have found them not perceptibly different from the common old sort.

I want to tell you and your readers, if you will have a little patience with me, how I raise common Asparagus, so that it will grow to the size of a "hoe handle." Brooding any giant production, every one who has seen my beds, has begged me for the seed—thinking it a new sort—but I have pointed to the mature heap—(the farmer's best bank)—and told them that the secret lay laid there. The seed was only such as might be had in every garden.

About the 1st of November, as soon as the frost has well blackened the Asparagus tops—I take a scythe, and mow all close down to the surface of the bed; let it lie a day or two, then set fire to the heap of stalks; burn it to ashes, and spread the ashes over the surface of the bed.

I then go to my barn-yard; I take a load of clean, fresh stable manure, and add thereto, half a bushel of hen-dung; turning over and mixing the whole together, throughout. This makes a pretty powerful compost. I apply one such load to every twenty feet in length of my Asparagus beds, which are six feet wide. With a strong three pronged spud, or fork, I dig this dressing under. The whole is now left for the winter.

In the spring, as early as possible, I turn the top of the bed over lightly, once more. Now, as the Asparagus grows naturally on this side of the ocean, and loves salt water, I give it an annual supply of its favorite condiment. I cover the surface of the bed about a quarter of an inch thick with fine packing salt; it is not too much. As the spring rains come down, it gradually dissolves. Not a weed will appear during the whole season. Every thing else, pig-weed, chick-weed, purslane, all refuse to grow on the top of my briny Asparagus beds. But it would do your eyes good to see the strong, stout, tender stalks of the vegetable itself, pushing through the surface early in the season. I do not at all stretch a point, when I say that they are often as large round as my hoe handle, and as tender and succulent as any I ever tasted. The same round of treatment is given to my bed every year.

I have a word to say about cutting Asparagus, and then I am done. Market gardeners, and I believe a good many other people, cut Asparagus as soon as the point of the shoot pushes an inch or two through the ground. They have then about two inches of what grows above ground, and about four or six inches of what grows below. The latter looks white and tempting; I suppose people think that for the same reason that the white part of Celery is tender, the white part of Asparagus must be too. There is as much difference, as there is between a goose and a gander. It is as tough as a stick; and this is the reason why people, when it is boiled, always are forced to eat the tops and leave the bottom of the shoots on their plates.

My way is, never to cut any shoots of Asparagus below the surface of the ground. Cut it as soon as it has grown to proper height, say five or six inches above ground. The whole is then green, but it is all tender. Served with a little drawn butter, it will melt in your mouth. If your readers have any doubt of this, from having been in the habit, all their lives, of eating hard sticks of white Asparagus, only let them cut it both ways, and boil it on the same day, keeping the two lots separate, and my word for it, they will never cut another stalk below the surface of the bed. Yours, &c. T. B. New York, 1846.

PRESERVATION OF THE TOMATO. Mr. R. B. Morrill gives us the following:—"The tomato, which has come into universal use, and is deemed a luxury by almost every one, may be preserved for winter use in the following manner. When ripe, let them be prepared by stewing as for the table, and seasoned to the liking; put them in small jars (1 quart) with covers. Over the top put a piece of linen or cotton cloth, which will cover and press the cover on; then pour into the cavity melted mutton tallow, and keep them in a cool and dry place in the cellar until required for use. They need only to be warmed to serve them for the table. I use small jars for the reason, that where exposed to the air they soon ferment. [Albany Cultivator.]

GOOSEBERRIES. A correspondent of the Gardener's Chronicle says he has kept his gooseberry bushes free from the caterpillars, for 14 years, by syringing them well with hot water, and then strewing under them a small quantity of hot lime, and patting the ground with the back of a shovel. Heat the water to 150°.

LONDON MARKETS.

The following interesting letter we find in the Boston Chronotype, written by the London Correspondent of that paper:

You know when it is Monday in London by the live sheep, and Tuesday by the dead ones. Early in the morning of Monday the flocks are driven from all quarters towards Smithfield, celebrated in martyrology. Instead of those truly blacksmith operations, with stake and lagot for mending heterodox opinions, Smithfield is now the scene of more useful transactions in fat oxen, mutton and hay. It may still be said, perhaps, of this and that butcher, that he suffered at Smithfield, and it is plainly to be seen that both butchers and drovers have suffered much from the late-house in the vicinity.

Smithfield is an irregular opening, as if a district had been burnt out of the old city, containing about fifteen acres. About thirteen acres of it are covered with little square pens for enclosing the animals. There are narrow alleys leading between the pens through which the buyers and sellers can pass. At about 8 or 9 o'clock, here is a busy scene. Fat heaves, milch cows, and swine, are dealt in, but the principal traffic is in sheep. Here is London's weekly meat, at least ten acres of mutton. In the course of the year the sheep consumed, count into the second million, and after all, London is not so well fed as it might be. As soon as the purchases are made, the animals are driven off in small squads in all directions.

The next morning you find the sheep meet in front of the butcher's shambles except the at every turn. On its natural covering, with head, blood trickling from the nose. Perhaps this is to show that carcass is really that of a sheep. At any rate, the proprietors seem to suppose that the show of half a dozen fat wethers, with carcasses curiously figured and flowered with the knife, and bloody dripping heads, in front of their establishments, must be, very attractive. Even if their shops, as is often the case are glazed with plate glass, and have inside the most savory show of head, cheese, tripe, and Bologna sausages, they do not fail to make this outward display of the dead sheep.

There are public markets in London, but they are not numerous or extensive. Hungerford, on the Thames, near Charing Cross was one that I saw. It is now connected to the Southwark side by a suspension bridge resting on two piers—for foot passengers only. Below London bridge is Billingsgate market, celebrated chiefly for fish and rhetoric. I stopped one day to hear some of the latter, but it was by no means vituperative. A man with jacket and trousers which looked as if he had fished or clammed in them since the days of Noah, beset me with such winning words to buy his fish, that I got off with the utmost difficulty. The Covent Garden Market is devoted wholly to fruits, vegetables and flowers. The display of these is extremely fine, and whoever goes there once will be likely to go twice. In April you may see the finest peaches, put up in boxes of one dozen each, and only two guineas a box. The department of pot plants and bouquets is very extensive and delightful. One species of flowers, I must not forget to mention, resembling roses, tulips, dahlias, &c., is carved out of turnips, with the most delicate sculpture, and is intended to grace the viands at the dinner table. Apples are scarce and dear, and none worthy of the name except the American. But the strawberries, raspberries, mulberries, plums, and other small fruits, are in the season of them, abundant and cheap. The strawberries are sold in boxes or little baskets called bottles, holding a pint each, for from four cents to twenty-five. Excellent strawberries were to be had always for twelve cents, and sometimes four per pint. Cherries might be had for a penny a pound. Pears were also abundant. Tomatoes and sweet potatoes you only see as curiosities.

London is chiefly supplied with its eatables of all sorts, from the private shops scattered throughout the city. In many places, these shops are so thickly congregated as almost to form a public market, as, for instance, at Lambeth Marsh, where the street is a compact and continuous market for half a mile, and on Saturday night and Sunday morning is crowded by the lower class of people from one end to the other. Dealers devote themselves very much to particular branches. Beside the standard division into grocers, green grocers, butchers, coal and potato and fish-mongers, there are some who keep nothing but sausages, others nothing but pork pies—provided they are pork, for one variety of penny pork pie which I patronized largely, always tasted more like chicken, but, considering its cheapness, it seemed best not to investigate its origin—others deal in nothing but horse-flesh, under the name of cat's meat.

London has a great excess of cats over and above the quantity of catchable mice necessary to sustain them. Many poor people who eat their own cold victuals, and many richer ones, who sell or give away theirs, spend a penny daily for horse flesh to feed a favorite cat. A countryman of ours, a Rev. Mr. L., made a singular mistake on this business, in a large company where I was. The subject of poverty and destitution being up, with great earnestness and simplicity he remarked, that he never could have believed till he saw it, that the poor were reduced to eat cats. The Englishmen present were thunderstruck, and began to enquire where and when he had seen this horrible thing. Why, he had seen cats' meat publicly cried about the streets. Some one managed to explain that, in this case, the cats were the eaters, not the eaten. The clergyman shut up—and the company generally buttoned up to save their ribs.

APPLE SUGAR. Express the juice, and add chalk until the whole of the acid is saturated; pour off the clear liquor; then clarify by boiling in a clean pan with some white of egg; skim off the dirt; and lastly evaporate by a gentle heat to a proper consistency. 1 cwt. of apples yield about 84 lbs. of juice and 12 lbs. of crude sugar. [Exchange Paper.]

THE GRASS AND HAY CROPS, RUSTY GRASS.

Under date of June 16th, I sent you a notice and a sample of diseased herds grass. Since that time I have made daily observations, up to the present time, to ascertain whether the malady was local, or general, and to note its progress. Within the past twenty days I have examined more than one hundred fields of grass, in five towns, and in all of them I observe the rust has made great progress. Not a field has escaped, and many fields will be nearly ruined before they can be cut for hay. In one or two fields I have noticed it would be a difficult matter to find a single healthy leaf; and consequently the hay will be very much reduced in value, if not cut and secured early. The leaf first turns yellow, in spots, or at the outer extremity, and then brown or black, and in wet weather, or when the dew is on appears rotten; and is in fact worse than worthless to feed to stock. The malady is more apparent on herds grass, than any other variety, but all the grasses are suffering more or less by it.

The question, all important is, what has caused this rust, or diseased state of the grasses?—I answer, the same cause that produces rust on grain, and in the potato, namely, "atmospheric influence." By atmospheric influence, several days extremes of heat and cold, hot days and cold together; or, it may be, the 17th of June the weather was very warm for a few hours, in the middle of the day, and the nights very cold. During these days, a thermometer placed among the standing grass, so as to let the direct rays of the sun fall upon it, the mercury went up, varying from 70 to 95, while in the night it went down to the freezing point. Frost was seen in low ground. And when great extremes occur in the temperature of the weather, within twenty four, if calm, a heavy dew is the consequence, even in the driest times, and the growing grass, grain, and potato, are made to stand for a few hours, exposed to the direct heat of the sun with scarcely a breath of air, at a temperature of 50 or a 100°, and then put to bed, standing in a cold dew water bath, only two or three degrees above freezing. This is what I call, "atmospheric influence to kill." And it does kill. Such weather actually kills, and the rust on the grasses and grain, and the rot of the potato are effects of the death of the plant. It is true the effect is not so immediate as decapitation would produce, but it is as certain.

In 1845 the killing atmosphere occurred between the 12th and the 21st of July, this year between the 8th and 17th June. This year the weather was fair and very dry, with a few hours very hot in the middle of the day, and cold nights, with a very copious dew. Last year the weather between the 12th and 21st was wet and cloudy, or foggy most of the time. The sun would break out from the fog in the middle of the day intensely hot, to be succeeded by a dense cold fog causing wet cold nights. This kind of weather was brought to a close on the night of the 20th, by heavy showers with much thunder. In ten days from this time it began to be discovered that the potato tops were diseased and dying. It will be seen that "atmospheric influence to kill," is a full month in advance of last year, and although farmers were exhorted to plant early, the season was too early for them. The result will prove, I think, that the evil is past, and the planted potato is safe. No matter how wet, how dry or how hot, provided the days and nights are of even temperature, there will be no rust or rot.

A GLENBURGH FARMER.

[Bangor Whig.]

BENEFITS OF SALT AS MANURE. We have recently been perusing several European articles detailing experiments made with salt as a manure, and from them we have made the following brief synopsis of its utility.

It attracts the humid vapors and repels frost, and thus assists in keeping the land moist in dry weather, and warm in cold. It keeps everything in the soil in a soft and soluble state, and assists to digest and prepare the food for vegetable nutrition. It destroys many kinds of vermin and weeds, and usually increases the amount of the crop one-fourth to one-third; strengthens the growth of everything to which it is applied, and brings all crops earlier to the harvest. It generally adds from 5 to 7 bushels per acre to the yield of wheat, used in the most moderate quantity, and in all kinds of grain makes more ear and less straw. Mr. George Sinclair obtained, at Woburn, on plots of 36 square feet, at the rate of 70 to 95 bushels of wheat per acre, by the use of salt mixed with other manures. It is found equally beneficial to pasture as well as to root crops, sweetening all vegetation, and making it more wholesome for man and beast. It is a great safeguard against blast, rust, mildew, and indeed all the diseases of grain and vegetables.

Salt is inoperative applied near the sea shore, where salt water spray is already in excess on the land; but every where else it is beneficial. It may be used at the rate of 5 or 40 bushels per acre, though ten or 20 bushels is better. It can be sown broadcast on the land, or be incorporated in the manure or compost heap. Mr. Pradeux informs us that, mixed with lime and its compounds, it undergoes decomposition, producing soda or its combination with carbonic acid, or with humus; all more powerful digesters and feeders than the salt itself; and the muriate of lime, which has the strongest attraction for moisture of almost anything known. Salt and lime work vegetable matters to decay quicker than salt alone. With gypsum it will supply soda and sulphuric acid cheaper than any other material, besides the muriate of lime, so valuable for its moistening quality. [American Agriculturist.]

Judge Boswick, of Delaware county, N. Y. dips his lambs in a decoction of tobacco, just strong enough to kill the ticks in a minute or two. One man takes the lamb by the forelegs and head, and dips him in the vessel so as just to leave the head out. It is then raised and held over the kettle, while another presses the liquor out of the fleece back into the kettle. [J. S. Skinner.]

SUMMER FIELDS.

BY MARY HOWITT.

The summer! Oh, 'tis joyous,—
The sunny summer time:
The time of butterflies and bees,
When birds are singing in the trees,
And flowers are in their prime!

The summer! Oh, 'tis joyous!
We will not think of care,
With such a verdure round us spread,
With such a blue sky overhead,
And such a balmy air!

Leave care until to-morrow,
My best beloved one!
We have known grief together,—
We have passed through wintry weather,—
But the winter, love, is gone!

'Tis summer, joyous summer!
The flowers are on the earth;
And we, like creatures made to bless
The Father with their happiness,
Will go rejoicing forth.

Look round—how full of life,
Of gladness, are all things—
The slowly swelling wings—
The water running on—
The glancing lights and shadows—
The flowers that spring up, rich and sweet,
And beautiful, beneath our feet,
Amid their grassy meadows!

Oh, best beloved one!
Cast round thee eyes, and see
How all these things are good—are sent
To wake a truthful sentiment
In weak ones, such as we!

God loveth all his creatures,
Doth bless these hours by hour;
And will be not of man take heed,
Who so much beauty hath decreed
Upon the wayside flower!

Oh, best beloved one!
Come forth this summer day:
'Twill do our spirits good to go
Among peasant people, poor and low,
And be as little as they.

Come forth this summer day!
We will not think of care,
With such a verdure round us spread,
With such a bright sky overhead,
And such a balmy air!

GREAT CAPACITY OF RAILROADS FOR BUSINESS.

The Reading railroad, which is 92 miles in length, transported in the year 1845, 800,000 tons of coal; and in the single month of July last, 104,000 tons. The business for the year 1846 is estimated at 1,220,000 tons, which is equivalent to 7,500,000 bales of cotton, more than three times the entire crop of the United States. If a like amount of freight is performed, and which might have been done, as the cars returned empty—we have an example of a railroad nearly 100 miles in length, capable of doing a transportation within the year, equivalent in weight to 6 times the cotton crop of the United States, or 12,000,000 of bales—and which would be equal to 5,000 ships of 500 tons each, performing two voyages to Europe.

This business on the Reading road was performed at the rate of 1 cent per ton per mile, or \$1 for 100 miles—one-half of which is shown to be profit. At the same freight, a bale of cotton may be brought from the Tennessee valley, north Alabama, at 50 cents a bale. Who can with this exhibit, doubt the capacity of railways competing successfully with river navigation, or the ability to transport, at remunerating prices, western produce to our south Atlantic markets.—Enterprise and confidence is all that is necessary; and if our southern cities, with all the lights before them, are resolved to remain in slumbering inactivity, others acting up to the spirit of the age, will enjoy the harvest.—[Charleston Mer.]

BUTTER.

We have heard great complaints from dairy women about their milk getting sour during a thunder storm, although perfectly sweet a short time previous. The following plans will prevent this in a great degree. All the pans containing the milk ought to be placed upon non-conductors of electricity, such as blocks of baked wood, pieces of glass, or wood that has been well painted and varnished. These are articles most easily provided. Beeswax, feathers, and woolen cloth are also non-conductors, inconvenient to be used. All these articles will insulate the pans and prevent the electric fluid from entering, which is the cause of acidity; or, in fact the principle of acidity itself. We think we have clearly shown this to be the case in a pamphlet that we published some time ago. If glass basins were substituted for tin pans, the plan would be better still, and there would then be no necessity for the practice suggested above; the glass would preserve the milk much longer sweet than pans, and the acid would have no effect upon it. We are not aware of any acid that has the least impression on glass, except the fluorine acid. All iron vessels, or vessels compounded of iron, as tin pans are, attract the heat very readily, and of course sour the milk; and such is the affinity of iron for an acid, that we doubt much if it is ever washed out entirely. Iron vessels, we are confident, are the very worst that could be used for the purpose; they are even inferior to wood. [N. Y. Tribune.]

COPPER BOAT. At the national fair there was a specimen of a copper boat from the Novelty works at New York. This boat is 23 feet long, 5 feet wide, and made of four sheets of copper, stamped in 40 minutes to its present shape by powerful machinery. It is impossible for any number of persons to sink her—her strength is four-fold greater than wood boats. It requires one third less power to propel to the same speed as wood. The copper, after any number of years' wear, will sell for three-fourths the first cost. The weight is one third less than wood, and the water is not absorbed—no caulking, treading, or painting is needed. Gigs, cutters, barges, quater, race, row, club, and ducking boats, from 10 to 60 feet, made of copper or iron, without seams; they are made in four pieces. The strength has been fully tested by dashing them on the rock, and running against stone piers. They cannot leak or sink.

RAISING TURKIES.

Soon after the turkey-pouls have acquired their first feathers, they are liable to a disease which is very fatal to them, if not attended to. This distemper produces great debility, and the birds appear languid and drooping, and almost totally neglect their food. Their tail and wing-feathers assume a whitish appearance, and their plumage has a bristly aspect. This is occasioned by a disease in two or three of the rump feathers. On examination the tubes of these will be found filled with blood. The only remedy for this disease is to pluck them out, when the bird will speedily acquire its wonted health and spirit.

In fattening turkeys for the table, various methods are resorted to. Some feed them on barley meal mixed with skim milk, and confine them in a hen-coop during this time; others merely confine them in a house; while a third class allow them to run quite at liberty; which latter practice, from the experience of those on whose judgment we can most rely, is by far the best method. Care should, however, be taken to feed them abundantly before they are allowed to range about in the morning, and a meal should also be prepared for them at mid-day; to which they will generally repair homewards of their own accord. They should be fed at night, before roosting, with oat meal and skim-milk; and a day or two previous to their being killed, they should eat oats exclusively. We have found from experience, that when turkeys are purchased for the table, and cooped up, they will never increase in bulk, however plentifully they may be supplied with food and fresh water, but, on the contrary, are very liable to lose weight, feeding them for use, a chaw a little. A be found beneficially, to render turkeys more plump, a paste of crumbs of bread, flour, minced suet, and sweet milk, or even cream, into small balls about the bulk of a marble, which is passed over the throat after ordinary meals. [Farmers' Library.]

CURE FOR SWEENEY IN HORSES. I observe in the last number of your most valuable paper, that inquiry is made for a remedy for the disease called sweency in horses. Sweency is the name given to a certain disease in which there is a wasting of the flesh on the bone called the scapula [shoulder blade] of the horse. It is generally occasioned by a strain of one of the joints of the leg, causing an interruption of the circulation of the fluids which nourish the muscles [flesh] of that part of the shoulder—hence the wasting of the flesh occurs. Farmers call the disease sweency, but it is not found under that name in the books.

The remedy is simple. In the centre of the wasted part take hold of the skin and pull or lift it up with the thumb and finger, and with a sharp knife cut off the piece thus lifted up, so as to remove entirely a piece of skin about an inch in diameter; then dress the spot with a suppurating salve, to make it run matter for two weeks, then let it heal. The cure depends upon the inflammation occasioned by the wound and the salve; this occasions an increased flow of nourishment to the wasted part. G. FELIX, M. D. Pittsburg, Pa.

We would suggest whether the insertion of a rowel would not answer the purpose more effectually, and with less trouble, than removing a piece of the skin and applying suppurating salve. Another Remedy. W. G. S., of Berkshire, Delaware county, informs us that he once had a horse badly sweency and he cured him by the following recipe:—

Take half a pint of grease, tried from old rusty bacon; half an ounce of gum-camphor, shaved fine; four or five red peppers; simmer all together till thoroughly mixed. Apply this every other morning to the affected shoulder, rubbing it briskly with a smooth stone until it becomes quite hot. Pulling up the skin two or three times a day, where the flesh is wasted, will expedite the cure. [Ohio Cultivator.]

MASS. AGRICULTURAL SOCIETY. At the annual meeting of the Massachusetts Society for Promoting Agriculture, held June 10th, 1846, the following gentlemen were elected officers of the Society:—Hon. John C. Gray, President; Hon. Daniel Webster, First Vice-President; Hon. Abbott Lawrence, Second Vice-President; Hon. Josiah Quincy, Jr., Corresponding Secretary; Elias Phinney, Esq., Recording Secretary; Benj. Guild, Esq., Assistant Recording Secretary; Henry Codman, Esq., Treasurer. Trustees—Francis C. Lowell, John C. Warren, M. D., David Sears, William P. Mason, Thos. Motley, Hon. Daniel P. King. A letter was received from the President, requesting that he might not be considered a candidate for re-election, and it was thereupon voted, That we receive with great regret the resignation of our respected President, who, for more than a quarter of a century, has, with zeal and intelligence, labored in the promotion of Agriculture, and who, in his whole life, has exhibited to his fellow-citizens a valuable example of activity, and of unostentatious devotion, to the best interest of society. [Courier.]

CUTTING WHEAT EARLY. Experiments have been made the last season, (1844,) from hints from the Prairie Farmer, which fully favor the utility of early cutting of wheat. I will state a fact. One person did not hesitate to commence cutting his wheat 10 days before any one thought of its being fit to cut, and when the berry was soft. Some persons thought he was foolish, or at least not in his right mind. He had at least in this way 10 or 12 days the start of his neighbors, and finished a large harvest of 50 or 60 acres. He has of late threshed it, and being desirous to learn the result, found the berry clear and plump, and weighing 63 lbs. to the measured bushel; and actually made more flour and less bran than any before. Are not these facts worth knowing? Cutting so early, no wheat is lost, and the harvesting season lengthened out. Besides the wheat and flour are much better. [Prairie Farmer.]

PAINTING HOUSES. Paint applied to the exterior of buildings late in autumn or in winter, will endure twice as long as when applied early in summer in hot weather. In the former case it dries slowly, and becomes very hard like a glazed surface, not easily affected afterwards by weather, or worn off by the beating of storms. But in very hot weather, the oil of the paint soaks into the wood at once, as into a sponge, leaving the lead nearly dry and ready to crumble off.—[Albany Cultivator.]

TO CURE CORN FOR BOILING. Take your corn, either on the ear or carefully shelled, beans in the pods, dip them in boiling water, and carefully dry them in the shade, where there is free circulation of air, and our word for it, you can have as good sweetcorn in February as in August. [Farmers' Gazette.]

